INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

No. 1744 **Washington, D. C.** **August 22, 1959**

N.C.A. to Observe 150th Anniversary of Canning

The N.C.A. will observe the sesquicentennial of the birth of canning at the 1960 Convention and throughout the anniversary year with various publicity programs. At the same time the Can Manufacturers Institute will conduct a campaign commemorating the sesquicentennial of the first patent for a metal food container. The historic dates and events on which these observances are based are:

(1) January 30, 1810, when the French Government officially recognized Appert's discovery of the heat-processed, hermetically-sealed method of preservation and specified its publication to the world, and (2) August 25, 1810, when King George III granted the first patent permitting use of the metal container for food canning.

Suggestions of various means by which N.C.A. will observe the sesquicentennial year were made at the recent meeting in New York of the Consumer and Trade Relations Committee. Dudley-Anderson-Yutzy, public relations counsel for the C.&T.R. Program, is also acting in behalf of C.M.I. on the can anniversary. An exchange of salutes between the canning and can manufacturing industries is contemplated as part of the Convention proceedings, and the sesquicentennial theme has been adopted for the Food Editors Conference at the Convention. Kit material tieing in with the sesquicentennial will consist of information on the history and progress of the canning industry, its development, the modernity and quality of canned products, etc. The sesquicentennial theme will enable N.C.A. to retell the canning story on a broad scale including national and world-wide contributions of canned foods to public welfare.

It is planned during the year to select certain other important anniversary dates in the history of canning to be the occasion for distribution of appropriate materials to newspapers, magazines, radio and TV, and that "The Three Squares" be promoted as a film of particular value in recounting the history and development of the canning industry. Other details are being developed.

C.M.I. has proposed to salute the various can users in all industries at their annual conventions throughout the sesquicentennial year, starting with the canning industry at the January Convention. It is also engaged in efforts to bring about observance of the sesquicentennial internationally.

Senate Passes Interstate Income Exemption

After two days of debate, the Senate on August 20, 1959, passed S. 2524, to exempt from state taxation, under certain conditions, income which is derived from interstate commerce. Two amendments were added to the Bill as reported by the Senate Finance Committee (see INFORMATION LETTER of Aug. 15). These amendments provide: (1) The establishment of a special Commission to study all matters pertaining to state taxation of interstate commerce, and report back to Congress by March 31, 1961; and (2) the elimination of the provision in the Bill that would have afforded the exemption from state taxation to companies that maintain a sales office in the taxing state.

N.C.A. Officially Enrolls in National Food Conference

The N.C.A. this week enrolled as one of the official supporters of the National Food Conference sponsored by the American Farm Bureau Federation. Charles B. Shuman, president of the Federation and general chairman of the Conference, was so notified by Secretary Carlos Campbell.

The purpose of the Conference is to increase public understanding and appreciation of the total food industry and its contribution from "farm-to-table." It is intended to enhance in the public mind the cultural, nutritional, and economic values of food on the premise that lack of this understanding has resulted in a questioning of the motives and practices of the food industry. The direction the Conference will take this year—1959-60—is that of educating high school students, giving them the food story, getting them to comprehend it through assigned exercises, essay contests, etc., and has been named "The Youthpower Project."

N.C.A.'s participation will take various forms, some of which were tentatively discussed at the recent meeting of the Consumer and Trade Relations Committee.

N.C.A. Furnishing Editorial Data To 1,000 Daily Newspapers Enrolled in 'Better Meals Build Better Families' Campaign

The Canning Industry, brochure of the N.C.A. Information Division, was mailed this week to almost 1,000 metropolitan newspapers as a tie-in to their September 14-26 campaign, "Better Meals Build Better Families." The Consumer Service Division also is participating in the campaign with special releases to the newspapers.

Mailing of *The Canning Industry* was for the purpose of furnishing the editors with material that would enable them to tell the canned foods story to their readers, representing nearly 85 percent of the daily newspaper reading public, according to Edward A. Falasca, creative vice president of the Bureau of Advertising of the American Newspaper Publishers Association, Inc., sponsors of the "Better Meals" drive.

Along with copies of the brochure, the Information Division sent a press release and a letter showing how editors could use the material.

The press realease quoted Secretary Carlos Campbell commending the idea of telling the public how much it owes to the food industry, and specifically the public service values of canned foods in terms of variety, nutrition, quality and economy.

The letter pointed out to the 1,000 editors that their special editorial feature could be handled in business, science, agricultural, food or feature departments, or in all of these, since

The Canning Industry has basic data for each department. It also advised the editors to keep the publication in their permanent reference libraries for future use for canned foods stories after the "Better Meals" campaign is over.

The mailing envelopes and press release sheets were imprinted with the "Better Meals" logo to make sure they reached the right desk at the newspaper.

CONSUMER SERVICE RELEASES

The Consumer Service Division mailings consisted of different recipe releases with food photographs to five different lists of newspapers, controlled so that no two food editors in a city receive the same material. Special feature information about canned foods for editorial use has been prepared to accompany the releases. These, too, were distributed on an exclusive basis.

The Division also released a full page color mat to color-using daily newspapers. In addition, a number of individual requests for specialized feature material have been met with releases, recipes and photographs.

C&TR PROGRAM TIE-INS

Under the Consumer and Trade Relations Program, Dudley-Anderson-Yutzy is releasing four additional feature articles tied in to the "Better Meals" campaign. First of these is entitled "Better Breakfasts Build Better Families" and stresses the values of hearty breakfasts with the important part canned foods play in achieving them. The article supplies three breakfast menus utilizing such canned foods as fruit juices, corned beef hash, various fruits, chili con carne, and a number of suitable vegetable juices.

Tomato Paste for School Lunch

USDA contemplates purchasing canned tomato paste of the 1959 pack for the National School Lunch Program. Purchases will be made on an offer and acceptance basis, using funds appropriated under the National School Lunch Act.

Offers will be considered only on U. S. Grade A Fancy in No. 10 cans. Invitations to offer canned tomato paste for school lunch use, including detailed specifications, were mailed by USDA this week to canners of tomato paste.

Offers must be received by the Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C. by 4 p.m. EDT September 11, for acceptance by September 18. Delivery will be required during the period October 5 through November 9.

Further details may be obtained from Claude S. Morris of the Fruit and Vegetable Division of AMS, telephone 202 DUdley 8-2781.

MSSA Requirements for Canned Plums

Tentative requirements for canned plums from the 1959 pack to meet the needs of the armed services have been announced by the Military Subsistence Supply Agency. Procurement will be made by Headquarters, Oakland Region, MSSA, 2155 Webster St., Alameda, Calif.

Estimated requirements are for 1,890,000 pounds of whole purple plums, heavy or extra heavy sirup, Grade A (Fancy) or B (Choice), Type I, in No. 10 cans and 1,556,000 pounds in No. 2½ cans. This is the equivalent of 46,667 cases of 6/10's and 34,578 cases of 24/2½'s.

Canned Corn for School Lunch

USDA contemplates purchasing canned whole kernel or whole grain corn of the 1959 pack for the National School Lunch Program. Purchases will be made on an offer and acceptance basis, using funds transferred by Congress from Section 32 for use under the National School Lunch Act.

Offers will be considered only on U.S. Grade A Fancy in No. 10 cans. Invitations to offer the canned corn, including detailed specifications, were mailed by USDA this week to canners of corn.

Offers must be received by the Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C., by 4 p.m. EDT, August 31, for acceptance by September 4. Delivery will be required during the period September 21 through October 26.

Further details may be obtained from Claude S. Morris of the Fruit and Vegetable Division of AMS, telephone 202 DUdley 8-2781.

Connecticut Labeling for Canned Juice Products Clarified

Labeling requirements of the Connecticut Non-Alcoholic Beverages Act, as applied to canned juice products, have caused some concern to canners, and because of this a member of the N.C.A. Research Laboratories staff recently conferred with officials of the Food and Drug Commission of that state. After hearing the facts presented, the officials agreed to a solution which it is believed will largely overcome the hardships faced by canners of the affected products.

The Act applies to fruit and vegetable juice products, other than full-strength juices, which contain added water or syrup, such as nectars, juice drinks, ades, etc. It requires that each plant where these products are packed for sale in Connecticut be registered with the Commission and inspected, and further requires that the label show the name and address of the actual packer as well as the distributor. This latter provision has been objectionable to canners who conduct co-packer operations on these products, in that it requires the use of special labels.

The Chief of the Food Division, Harold Clark, has indicated that the Division will accept the Connecticut license number of the plant packing the product in lieu of the name and address of such plant. This number may be placed on the can lid by embossing or ink coding but must be legible. It may appear in conjunction with the canner's code but must be on a separate line. The letters "CT" or "CONN" must be followed by the three digit license number of the registered plant, for example: CT326 or CONN326.

This should alleviate the hardship connected with the labeling portions of the Act. The presence of the Connecticut license number will presumably not be objectionable to other states where the canner may distribute.

Mr. Clark has indicated that beverage products offered for sale in Connecticut will be expected to comply with these requirements within a reasonable period of time. In the event a packer cannot comply within a period of a few months, he should write to the Commission explaining the reason for non-compliance, stating the stocks on hand and the time at which he will be able to comply.

Canners having questions on the Connecticut requirements may contact the N.C.A. or Harold Clark, Chief of the Food Division, Food and Drug Commission, State Office Bldg., Hartford 15, Conn.

Grades for Fruits for Salad

The Agricultural Marketing Service of USDA has published in the *Federal Register* of August 18 a proposed revision of the U. S. standards for grades for canned fruits for salad.

The proposals would change numerous requirements from the grade standards which have been in effect since April 1, 1942.

The proposal provides for a revision of the requirements for uniformity of size and count per container. For U. S. Grade A (or Fancy), fruits are to be in such proportions that an equal number of servings per container may be expected. For U. S. Grade B (or Choice), the fruits may be of irregular count.

Other details of the proposal relate to the measurements for sirup; recommendations for weight of fruit exclusive of the liquid packing medium; and quality requirements for color, shape, defects, and tenderness or texture of each fruit.

Canned fruits for salad generally consist of five fruits in various forms —quarters, or halves of apricots; quarters or slices of yellow cling peaches or pears; wedge-shaped segments of pineapple; and whole red artificially colored cherries. Whole natural grapes may also be used as an added ingredient.

Exceptions to the proposals may be filed in writing not later than November 1 with F. L. Southerland, Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C.

U. S. Bean Standards Revised

A revision of the U. S. standards for beans, to become effective September 1, was announced August 20 by the U. S. Department of Agriculture. The changes in the existing standards were made after analysis of recommendations submitted by members of the bean industry, it was stated.

One amendment provides for use of an air oven instead of a water oven as the basic method of determining moisture in beans. Another change lowers by 1 percent the "total defects" (consisting of splits, damaged beans, contrasting classes and foreign material) allowable in each of the numerical grades for the pinto class of beans. The amendments also provide for applying the special grade "Handpicked" to the pinto bean class.

Copies of the amended standards may be obtained from the Grain Division of the Agricultural Marketing Service, USDA, Washington 25, D. C., or from any field office of the division. They were published in the August 21 *Federal Register*.

Blueberry Weights Reduced

The amendment reducing minimum drained weights under the U.S. standards for grades of canned blueberries became effective August 19, it was announced by the U. S. Department of Agriculture. Text was published in the *Federal Register* of that date.

The amendment lowers the recommended minimum drained weights in No. 303 x 407 cans from 8 to 7.5 ounces; in No. 2 cans from 10¾ to 10 ounces, and in No. 10 cans from 58 to 55 ounces. "These recommended drained weights conform more closely to those which are consistently possible to attain under present commercial canning practices," the USDA statement said.

Schedule of Meetings of USDA Advisory Committees

USDA has announced the schedule of annual meetings of its research and marketing advisory committees for the coming year, the 13th year of such meetings.

The advisory groups, 25 in number, are appointed by the Secretary of Agriculture under provisions of the Research and Marketing Act of 1946. Representing all segments of U. S. agriculture, the committees offer guidance to the USDA in appraising and planning research and service programs to improve the production, marketing, and utilization of agricultural products.

Seventeen of the advisory committees are concerned with farm commodities and the other eight advise in specific functional areas.

Following is the schedule of 1959-60 meetings for most of the USDA advisory committees:

Nov. 2-4—Food and Nutrition, Washington, D. C.
Nov. 2-6—Citrus and Subtropical Fruit, Washington, D. C.
Nov. 18-20—Rice, Washington, D. C.
Dec. 2-4—Home Economics, Washington, D. C.
Dec. 2-4—Seed, Washington, D. C.
Dec. 7-10—Potato, Philadelphia and Washington, D. C.
Jan. 4-7—Deciduous Fruit and Tree Nut, Washington, D. C.
Jan. 11-14—Soils, Water, and Fertilizer, Athens, Ga.
Jan. 18-21—Poultry, Albany, Calif.
Feb. 3-5—Food Distribution, Washington, D. C.
Feb. 8-12—Vegetable, Washington, D. C.
Feb. 9-12—Farm Equipment and Structures, Stoneville, Miss.
Feb. 15-18—Livestock, Washington, D. C.
Feb. 23-25—Transportation, Washington, D. C.
Feb. 23-26—Economics, Washington, D. C.

Somers Field Trip Discloses Progress in N.C.A. Research

Substantial progress in various research programs of interest to canners was reported by Dr. Ira I. Somers, N.C.A. Director of Research Laboratories, following his annual summer visit to the Association's Laboratories at Berkeley, Calif., and Seattle, Wash.

In addition to visiting the two N.C.A. Western Laboratories, Dr. Somers conferred with industry representatives and university officials in the Western states which he visited.

At Utah State University, he reviewed the research programs of the Division of Food Technology, and suggested closer collaboration with the state's canning industry. He also addressed a luncheon meeting of the Utah Canners Association.

At Brigham Young University, Dr. Somers discussed the progress of research under way there on color retention in canned green vegetables. The N.C.A. project on this same problem at the University of California, at Davis, was also reviewed and experimental packs examined. While it is still too early to predict the future of this work, some interesting leads are developing, he stated.

Good progress in the identification of flavor components in peas was reported by Dr. Somers following his visit to the USDA's Research Laboratory at Albany, Calif., where Jack Ralls, of the N.C.A. Berkeley staff, is investigating flavor retention in canned foods.

At the annual summer meeting of the Northwest Canners and Freezers Association, at Timberline, Ore., Dr. Somers had an opportunity to meet members of the industry as well as the heads of food technology departments of all major universities in the Northwest. He also appeared on the program to describe N.C.A. research of interest to the participants.

At Seattle, Wash., Dr. Somers conferred with officials of the University of Washington and the U. S. Fish and Wildlife Service on fish research and called attention to some of the problems which need solution.

'Three Squares' is Telecast

"The Three Squares," film about the canning industry produced under the N.C.A. Consumer and Trade Relations Program, was shown August 22 and 23 on the NBC-TV program "Modern Farmer," a regional network program in the New York City metropolitan area.

Look Magazine

The August 18 issue of *Look* magazine has a food feature, "Sweet Sign of Summer: Hot Buttered Corn" by Marilyn Kaytor, food editor.

While the color photograph shows corn on the cob, Miss Kaytor points out in the feature, "Altogether, more than three quarters of our annual U. S. sweet-corn crop is harvested between June and September, a full quarter in August alone. Much is canned and frozen for year-around eating." Recipes are given for four Summer Supper Dishes and each calls for "corn (fresh, canned or frozen)."

Also given are Corn Combination Ideas, described in the introduction as "quick ideas for using corn, fresh, canned or frozen, to add color and sweet summer flavor to other dishes, other seasons." Included are 13 recipes for corn in pancakes, breads, with other vegetables, salads, soups, and main courses.

Carle C. Conway

Carle C. Conway, 81, former president and chairman of the board of Continental Can Company, died August 18, at Lake Placid, N. Y. Last year ill health forced Mr. Conway's retirement. He held the presidency from 1926 to 1946, the Board chairmanship from 1930 to 1950 when he was succeeded by General Lucius D. Clay.

During his long executive service Mr. Conway became well-known to many of the members of the N.C.A., and was an active supporter and collaborator in many of its programs, research and others. He was in attendance at a long series of Canner's Conventions and frequently a guest at meetings of the N.C.A. Board of Directors.

He was born in Oak Park, Ill., and following graduation from Yale in 1899 became a salesman for a piano company of which his father was vice president. Later Mr. Conway organized his own piano company. He joined Continental Can in 1907, two years after its founding, and his service with the firm just exceeded a half century. He was a leading factor in the expansion of Continental's packaging from exclusively food to a wide variety of products here and abroad. Mr. Conway was one of the founders of the Can Manufacturers Institute and a Diamond member of the canning industry's Old Guard Society.

For many years Mr. Conway was a prominent figure in American financial and industrial circles and served as chairman of the Committee for the Study and Reorganization of the New York Stock Exchange, commonly known as "the Conway Committee." He served two terms on the board of governors of the Exchange and several years as a director of the Federal Reserve Bank of New York.

1960 Convention Rooms

Members who desire rooms at the 1960 Canners Convention, to be held in Miami Beach January 18-20, with headquarters in the Americana Hotel, are urged to complete the room request form mailed to them July 27.

Inasmuch as the Americana is not large enough to serve all who want to be at headquarters, the close-by hotels will be used as though they were a part of the Americana. Frequent courtesy bus service between the hotels will be provided; a Convention badge will be the pass for bus service. A brochure with pictures of the 17 hotels that will be used for the Canners Convention was mailed with the room reservation forms.

The Convention room forms were sent to N.C.A. members in duplicate. One copy should be filled out and returned promptly to R. F. Alexander, N.C.A., 1133 20th St., N. W., Washington 6, D. C.

Samples of School Materials Mailed to N.C.A. Membership

Samples of all N.C.A. school materials have now been mailed to members by the Consumer Service Division. A first mailing of materials for use in senior high school and college went out early in August. This past week the junior high school leaflet sample was mailed.

New this year is *Let's Explore Canned Foods*, a leaflet prepared especially for junior high school homemaking classes. With a new approach for introducing canned foods into beginning food classes, the leaflet answers the demand for material to fit courses and teaching methods to this age group. It also can be used by such youth groups as the Girl Scouts.

New also is *Know Your Canned Foods*, which is for use in foods classes in senior high school and adaptable to beginning college food classes and adult groups.

Both leaflets are designed to fill teacher requests for quantity class distribution. After use in the classroom they are taken home and serve to bring mothers up to date on canned foods. The leaflets were prepared on the basis of information received by staff members in interviews with homemaking supervisors and teachers in various cities during the past several months. Mrs. Katherine Rogers Conafay, home economics consultant, assisted the staff in keying the leaflets to current teaching requirements.

Other publications supplied to teachers are the wall chart *Canned Food Buying Guide* and the leaflet *How the Descriptive Label Helps the Canned Foods Shopper*. Teachers also receive copies of *Canned Food Tables*, which give nutritive values of canned foods and servings for various sizes of cans and jars; *Of Recipes and Can Sizes*, explaining present consumer terms with weight or fluid measure to describe can sizes; and a leaflet suggesting several project activities for class use or home experience assignments.

Last year the Consumer Service Division supplied more than 2,000,000 copies of publications for school use to fill individual teacher requests.

Requests are received daily, but the largest volume is received at the beginning of the school year and at the beginning of the second semester. To fill the thousands of requests received at the beginning of the year materials are pre-packed during summer months. More than 1,000,000 copies of publications have been pre-packed by the N.C.A. Mail Room.

Stocks of Canned Foods on Aug. 1 and Season Shipments

Reports on canners' stocks and shipments of canned apples, applesauce, lima beans, and corn have been issued by the N.C.A. Division of Statistics, and detailed reports covering the August 1 stock and shipment situation have been mailed to all canners of those products.

	Carry-over month	Case basis	Supply 1957–58	Supply 1958–59	Canners' Stocks, Aug. 1 1958	Canners' Stocks, Aug. 1 1959	Season Shipments to Aug. 1 1958	Season Shipments to Aug. 1 1959
			(thousands of cases)					
Apples	Sept.	6/10	4,631	4,098	1,382	1,070	3,250	3,628
Applesauce	Sept.	actual	16,364	17,830	2,582	2,764	13,783	15,076
Beans, lima	Aug.	actual	3,986	3,399	647	*554	3,339	2,844
Corn	Aug.	actual	43,149	37,258	5,180	*2,663	37,909	34,595

* Carryover from 1958 pack into 1959–60 season.

Forthcoming Meetings

Sept. 9-12—Symposium on Food Enzymes and Molecular Biology, Oregon State College, Corvallis, Ore.

Sept. 13-18—American Chemical Society, 136th National Meeting, Atlantic City

Sept. 17-18—National Kraut Packers Association, Meeting, Racine, Wis.

Sept. 22-24—Institute of Sanitation Management, Annual Meeting, Hotel New Yorker, New York City

Oct. 15-16—Quartermaster Association, Annual Convention, Statler-Hilton, New York City

Oct. 18-21—National Association of Food Chains, Annual Conference and Exhibit, Sheraton-Park and Shoreham Hotels, Washington, D. C.

Oct. 29-30—National Pickle Packers Association, Annual Meeting, Drake Hotel, Chicago

Oct. 29-31—Florida Canners Association, 28th Annual Convention, Hollywood Beach Hotel, Hollywood

Nov. 5—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

Nov. 9-10—Wisconsin Canners Association, 55th Annual Convention, Schroeder Hotel, Milwaukee

Nov. 16-18—Georgia Canners Association, Annual Convention, King & Prince Hotel, St. Simons Island

Nov. 18-20—Indiana Canners Association, Annual Convention, French Lick-Sheraton Hotel, French Lick.

Nov. 23-24—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids.

Nov. 23-24—Pennsylvania Canners Association, 45th Annual Convention, Yorktowne Hotel, York

Nov. 30-Dec. 1—Ohio Canners Association, 52d Annual Convention, Netherland Hilton Hotel, Cincinnati.

Dec. 3-4—New York State Canners and Freezers Association, 74th Annual Convention, Statler-Hilton Hotel, Buffalo.

Dec. 7-8—Tri-State Packers Association, Annual Convention, Haddon Hall, Atlantic City.

Dec. 12-16—National Food Sales Conference, National Food Brokers Association's 56th Annual Convention, Loop Hotels, Chicago

Jan. 4-8, 1960—Northwest Canners and Freezers Association, 4th Annual Convention, Olympic Hotel, Seattle

Jan. 7-8—Canners League of California, 37th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco

Jan. 10-13—Super Market Institute, Mid-year Conference, Bal Harbour, Fla.

Jan. 17-19—National Preservers Association, Annual Convention, Deauville Hotel, Miami Beach

Jan. 17-20—Canning Machinery and Supplies Association, Annual Meeting and Exhibit, Hotel Americana, Miami Beach

Jan. 18-20—NATIONAL CANNERS ASSOCIATION, 53d Annual Convention, Hotel Americana, Miami Beach

Feb. 9-11—Wisconsin Canners Association, Raw Products Conference, Wisconsin Center Bldg., Madison

Feb. 22-24—Canadian Food Processors Association, Annual Convention, Seigniory Club, Montebello, Que.

March 3-4—Pennsylvania Canners Association, Canners Workshop, Allenberry Lodge, Boiling Springs

March 6-10—National Association of Frozen Food Packers, 19th Annual Convention and Exposition, Conrad Hilton Hotel, Chicago

March 14-15—Tri-State Packers Association, Spring Meeting, DuPont Hotel, Wilmington, Del.

March 20-22—Canners League of California, 56th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

March 22-23—Wisconsin Canners Association, Spring Meetings, Wisconsin Center Bldg. and Loraine Hotel, Madison

USDA Issues Leaflet for Use by School Lunch Managers

A leaflet designed to help school lunch managers in determining the contribution which commercially packed combination foods can make toward meeting the quantative requirements of a Type A school lunch has been published by the USDA's Agricultural Marketing Service.

The leaflet contains a yield table setting forth the contributions made by selected individual products on a per-serving basis. Only those combination foods which provide at least one ounce of protein-rich food or ¼ cup vegetables per average serving are shown in the table. The approximate number of servings per pound, as well as the number of pounds needed to serve 100, have been included.

USDA officials stress that the table does not establish standards for the listed products but is designed simply as a uniform guide for use by school lunch managers in evaluating the adequacy of the quantities of meat, poultry, and vegetables in Type A school lunches when any of the listed products are used. "The combination foods listed do make a significant contribution to the Type A lunch requirements for protein-rich foods and vegetables," the USDA observes.

Included in the list of commercially prepared combination foods are the following: beans with bacon in sauce, beans with frankfurters in sauce, beans with ham in sauce, beef goulash, beef stew, beef with barbecue sauce, beef with gravy, Brunswick stew, chicken a la king, chicken and dumplings, chicken and noodles, chili con carne, chili con carne with beans, hash (corned beef, roast beef, beef), lamb stew, meat balls and gravy, pork with barbecue sauce, pork with gravy, sauerkraut with frankfurters and juice, tamales, tamales with gravy, tamales with sauce, vienna sausage (all meat). Soups (condensed—diluted with not more than an equal part of water): bean, split pea, tomato, vegetable (all vegetable).

Copies of the leaflet are available from the Food Distribution Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

Poultry Inspection Exemptions

Soup bases and soups containing less than 2 percent poultry meat have been excluded from requirements of the Poultry Products Inspection Act, provided that the meat is from inspected poultry, it was announced August 20 by the U. S. Department of Agriculture. Copies of the amendments which exclude these and some other products are available from the Poultry Division, Agricultural Marketing Service, USDA, Washington 25, D. C., and were scheduled for publication in the *Federal Register* of August 22.

Status of Legislation

Agricultural Policy Commission—S. 2395 (Stennis) and H. R. 8335 (McIntire), to authorize such a study group, are pending in the Agriculture Committees.

Agricultural trade development (P. L. 480)—H. R. 8609, with amendments, was passed by the House on Aug. 20. S. 1748 was brought up for debate on the Senate on Aug. 20 but action was postponed pending consideration by the Senate Agriculture Committee of amendments offered from the floor.

Antitrust enforcement—S. 716, to authorize the Attorney General to compel the production of documentary evidence for enforcement of the antitrust laws, was passed by the Senate July 29. The House Antitrust Subcommittee has agreed to defer action until 1960.

Consumer expenditures—H. R. 4420 (Zablocki), to authorize an FTC investigation of the farmer's share, is pending in House Commerce Committee.

Co-op jurisdiction—H. R. 200 (Mason), to transfer jurisdiction over pricing from USDA to Justice Dept., is pending in House Judiciary Committee.

Co-op marketing—S. 2014, to authorize associations of agricultural producers to own and operate marketing facilities, was the subject of hearings by the Senate Agriculture Committee on Aug. 13, 14, and 17.

Country Life Commission—Bills providing for the study were considered by House Agriculture Committee in May.

Crew leader registration—S. 1778 (Javits) and S. 2498 (Williams of N. J.) were the subject of a hearing by a Senate Labor Subcommittee Aug. 7. H. R. 5930 (Kearns) is pending in the House Labor Committee. N.C.A. opposes.

Fair trade—H. R. 1253 was reported by House Commerce Committee June 9 and was the subject of a hearing Aug. 3 by the Rules Committee, which indicated further study to be needed. S. 1083 is pending in a Senate Commerce Subcommittee, which indicates no action this year.

FDA artificial coloring—H. R. 7624 is pending in House Commerce Committee. S. 2197 was reported by the Senate Labor and Public Welfare Committee on Aug. 18.

Federal pre-emption—H. R. 3 was passed by the House June 24 and referred to Senate Judiciary Committee, whose Internal Security Subcommittee held hearings on S. 3 in April and May. N.C.A. opposes application to food laws.

Food for peace—S. 1711 (Humphrey) was passed over by the Senate on Aug. 19.

Food stamps—S. 2522 was reported by the Senate Agriculture Committee on Aug. 11 and was passed over on a calendar call by the Senate on Aug. 18. H. R. 1359, with amendments, was reported by the House Agriculture Committee on Aug. 15 and attached as an amendment to H. R. 8609 which was passed by the Senate on Aug. 20.

Foreign investment—H. R. 5 (Boggs), to amend the Internal Revenue Code of 1954 to encourage private investment abroad, was approved tentatively on Aug. 19 by the House Ways and Means Committee which instructed its staff to draft an amended bill.

Industrial uses—S. 690 was passed by the Senate, with amendments, July 27. Hearings were held by House Agriculture Committee on similar bills.

Intergovernmental relations—H. R. 6904, with amendments, was passed by the House on Aug. 18. S. 2026, a similar bill, is on the Senate calendar.

Labor-management practices—Conferees met in executive session this week to resolve the differences between the Senate-passed (Kennedy) bill and the House-passed (Landrum-Griffin) bill.

Marketing of potatoes—S. 17 is pending in Senate Agriculture Committee.

Marketing of poultry—H. R. 1344 (Sisk) and S. 430 (Engle) and similar bills are pending in Agriculture Committees. N.C.A. opposes application to canning.

Marketing orders and parity—H. R. 642 is pending in House Agriculture Committee.

Marketing order regions—H. R. 1070 is pending in House Agriculture Committee.

Premerger notification—S. 442 was approved by Senate Antitrust and Monopoly Subcommittee May 7 and is pending in Judiciary Committee. The House Antitrust Subcommittee has agreed to defer action until 1960.

Price increases—advance notice—S. 215 (O'Mahoney) was the subject of hearings by the Senate Antitrust and Monopoly Subcommittee in May. H. R. 4934 (McGovern) is pending in House Judiciary Committee.

Price increases—public hearings—H. R. 6263 (Reuss) was reported by House Government Operations Committee June 12. S. 2382 is pending in Senate Banking Committee.

Raw product bargaining—H. R. 1793 (Bow) is pending in House Judiciary Committee.

Robinson-Patman functional discounts—H. R. 4530 was the subject of hearings by the House Antitrust Subcommittee in June.

Robinson-Patman good faith defense—S. 11 was approved by the Senate Antitrust and Monopoly Subcommittee May 7 and is pending in the Judiciary Committee. H. R. 11 is pending in House Judiciary Committee. N.C.A. opposes.

State taxation of interstate commerce—S. 2524, with amendments, was passed by the Senate on Aug. 20 (see story, page 263). H. J. Res. 450 was reported by the House Judiciary Committee on Aug. 18 and is on the consent calendar.

Unemployment compensation—H. R. 7177 (Mills) and H. R. 7178 (Simpson) are pending in the House Ways and Means Committee, which has concluded hearings.

Wage-Hour—S. 1046 (Kennedy) was approved, with amendments, by Senate Subcommittee on Labor July 10, and is presumably being redrafted for consideration by the Labor Committee. N.C.A. opposes changes in overtime exemptions.

Wage-hour agricultural labor—S. 1085 (McNamara), to extend coverage, was the subject of a hearing by a Senate Labor Subcommittee Aug. 7.

Wage-hour child labor—S. 2141 (McNamara), to eliminate the exemption, was the subject of a hearing by a Senate Labor Subcommittee Aug. 7.

Waste disposal facilities—H. R. 322 (Byrnes) is pending in House Ways and Means Committee.

Fisheries Legislation

Construction differential subsidy—H. R. 5421, with amendments, was reported by House MM&F Committee Aug. 5. The Senate Commerce Committee on Aug. 19 ordered favorably reported a revised version of S. 1374. As approved by the Committee the bill would provide only a construction differential subsidy for fishing vessels.

Fisheries Assistance Act (loans)—Bills are pending in Senate Commerce Committee and House MM&F Committee.

Fishermen's Protective Act—S. 971 is pending in Senate Commerce Committee.

Mortgage and loan insurance—S. 2342 is pending in the Senate Fisheries Subcommittee. Similar bills are pending in House MM&F Committee.

Polluted shellfish—H. R. 1244 (Colmer) is pending in House Ways and Means Committee and S. 2112 (Jackson and others) is pending in Senate Finance Committee.

Salmon conservation—S. 502 was the subject of hearings by the Senate Fisheries Subcommittee in April and May. H. R. 4293 was the subject of a hearing by the House Fisheries Subcommittee in May.

Salmon predator—S. 1264 was passed by the Senate, with amendment, July 6 and is pending in House Fisheries Committee.

Tuna quotas—H. R. 443, H. R. 447, and H. R. 673 are pending in House Ways and Means Committee.

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